

Baked Potato Skins



INGREDIENTS:

- 1 large baking potato per person
- Salt and black pepper
- 2 chopped green onion
- $\frac{1}{4}$ cup butter, melted
- 1 tbsp per person sour cream
- 1 Tbsp shredded cheese per person

PREPARATION:

1. Bake potatoes in Oven at 450 for 30-45 minutes (teacher).
2. Cut potato in half lengthwise. Let potato cool until it can be handled.
3. Gently scrape the insides of the potato out, do not scrape all the way to the skin (leave a little potato around the edges and on the bottom).
4. Season skins with salt and pepper.
5. Place in small pan sprayed with the cooking spray.
6. Lightly spray the potato skins with the butter flavored spray or drizzle with a little melted butter.
7. Top with 1 TBSP cheese if you would like.
8. Place under broiler until golden brown and cheese is melted.
10. Garnish with sour cream if desired.